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EDC 102

9/20/15

Ever since I was little, every November and December, my mom would make Christmas cookies. She has been making the same types of cookies every single year since I can remember. Each year, my mom would let me help out in whichever way I could. My jobs included unwrapping Hershey kisses, coating dough in sugar, adding sprinkles or crushed nuts, dipping cookies into chocolate, and various other little jobs that my mom would allow me to do according to my age and what she needed. As I got older, I was able to get more involved in each type of cookies’ process of making it. By now, I know how to make each type of cookie that my mom traditionally makes as well as some of my own that I’ve begun to contribute to the assortment.

Because I grew up learning the processes of how to make each cookie with my mother, I inevitably learned how to make the cookies myself. My mom taught me how to make them by explaining every step to making each cookie. Somewhere in the house, my mom has a cookbook filled with the recipes for each cookie, however when making them, she doesn’t use the cookbook, she just has them memorized. Because I learned from her, I no longer have to use the cookbook either. I am good at making these Christmas cookies because not only did I have a patient teacher, but I also had plenty of hands on experience. It really helped that my mom would show me exactly what had to be done so that I could easily copy what she did. Because of her, I now have a pretty decent understanding of basic baking and other recipes aren’t too hard to figure out, follow, or adapt. I have her to thank for my baking ability because without all the years of observing and learning from her, I wouldn’t know how to make half the things that I do.